

肉 品 加 工 与 卫 生

——联合国粮农组织专家在成都

肉品加工培训班上的讲演集

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MEAT PROCESSING & HYGIENE

—Symposium by the FAO Specialists at the
Meat Processing Training Class Held in Chengdu,
China

Edited by

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内 容 提 要

本书系1985年10月联合国粮农组织六位专家在成都肉类加工培训班上所作演讲的中译本。本书对现代屠宰场的设计、屠宰工艺、肉品加工、冷冻原理与实践、肉的品质鉴定、卫生措施以及生产经营管理、从业人员的教育与专业培训等，都有较为深入的阐述。特别是对普遍关心的PSE、DFD等劣质肉的产生原因与现象也作了适当的叙述。本书可为肉品加工与卫生方面的教育培训、科研和生产提供重要参考。

MAIN CONTENTS

The book, Meat Processing & Hygiene, contains the speeches delivered by the six specialists dispatched to Chengdu Meat Processing Training Class by FAO. The contents include design of modern slaughterhouse, technology of slaughtering, meat processing, the principle and practice about chilling and freezing, the identification of meat quality, the hygienic methods, management of enterprises, training and education of staffs etc. Poor qualities derived from PSE, DFD and their causal factors are of popular concerns and are properly discussed. We recommend the book as an important reference book for the staffs working in the fields of meat science or production.

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前 言

我国养猪历史悠久，猪的数量约占世界猪总数的40%。1985年末猪存栏3亿多头，年屠宰量已达2亿多头。猪肉历来是我国人民的重要食品和出口商品。但肉品加工技术长期处于落后状态，已不能适应当前养猪生产发展的形势和满足国际、国内市场对肉品质量、规格和卫生标准的要求。为了提高我国肉品加工人员的理论知识和技术水平，用现代化的加工方法改进和提高肉品品质，1985年9月联合国粮农组织畜牧生产处处长加斯奥罗斯基与我国农牧渔业部畜牧局共同商定由联合国聘请六位专家在成都举办肉品加工培训班，为中国培训县以上的技术经理和专业人员，培训班已于1985年11月结业。

我们认为，专家们在培训班上讲授的内容以及他们提供的技术资料可供我国肉品工业借鉴。我们委托四川省畜牧局组织了有关专业人员进行翻译，最后整理编辑成《肉品加工与卫生》一书。

本书可供畜牧科技人员，大专院校畜牧、畜产品加工及兽医公共卫生专业师生，肉食品加工厂和屠宰场的技术人员、肉品经营人员以及农村肉品加工专业户等学习参考。特别是对各大中型肉联厂改进技术，使之符合当前国际肉品加工的技术要求，争取肉品出口，提高经济效益，具有重要参考价值。

本书内容新颖，图文并茂，反映了当代肉品加工与卫生的最新理论和技术水平。六位专家来自四国六个不同的工作岗位，讲

授内容各有所侧重，我们在编译时仍然保留其作为培训班教材的特色。读者对本书有何意见与建议，请提出。

本书在编译过程中得到农牧渔业部青岛动植物检疫所、四川省养猪研究所、四川农业大学、四川双流县农业电教中心等单位的热情帮助和支持，谨此致谢。

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1987年1月

FOREWORD

It is quite a few thousand years since China began domesticating pigs. About forty per cent of pigs in this world are being raised in China. By the end of 1985, the pigs' population had been more than 0.34 billion and the number of slaughtered pigs had nearly reached 0.24 billion not including Taiwan Province. Pork is the traditional food for the Chinese people and also is an important export commodity. But China is rather backward in meat processing technology which retards the development of pig-raising industry.

In order to improve the present poor conditions in China's meat processing, an agreement was got between the Director Jasiorowski of Animal Husbandry Department of FAO and the director of China's Animal Husbandry Bureau. According to that six specialists were dispatched to China to run a training class to train managers and technicians working in meat enterprises above county level. That kind of class ended in September, 1985. The materials distributed and taught at that class are believed to be a great help to China's meat industry. The Foreign Affairs Office of Sichuan Provincial Animal Husbandry Bureau

was entrusted to take charge of translating the materials into Chinese and the book Meat Processing and Hygiene compiled.

The book is suitable to those who are workers of meat processing plants and slaughterhouses; teachers and students of animal husbandry and veterinary public hygiene department of colleges and universities; meat business personnels and countryside specialized householders, etc. The book contains most up-to-date information about meat processing and meat sanitation.

The specialists coming from four countries and working in different meat science fields gave lectures in which different points were emphasized. While translating the lectures we did our best to maintain their integrity. Of course lots of shortcomings might be found but those who point out them are highly appreciated.

Much help from Qingdao Quarantine for Animals and Plants, Sichuan Provincial Swine Institute, Sichuan Agricultural University, and Agricultural Electro-Educational Centre of Shuanliu County of Sichuan Province was got during both translation and compilation. We warmly give thanks to the organizations mentioned above.

Animal Husbandry Bureau of Agriculture,
Animal Husbandry and Fishery Ministry of the
People's Republic of China

本书计量单位符号

m=米	cm=厘米
mm=毫米	μm =微米
ft=英尺	in=英寸
L=升	ml=毫升
kg=公斤	t=吨
Mt=兆吨	lb=磅
s=秒	min=分钟
h=小时	d=天
J=焦耳	kJ=千焦耳
MJ=兆焦耳	cal=卡
kcal=千卡	Mcal=兆卡
W=瓦特	kW=千瓦特
cd=坎德拉(发光强度)	IK=烛光(cd的旧单位)
lux=勒克斯(光照度)	r/min=转每分(旋转速度)
ppm=百万分之一	

目 录

前言	1
一、肉品加工	1
1. 肉品加工	3
2. 肉的品质与腌制	74
3. 丹麦猪肉工业概况	100
4. 新加坡几种中国肉制品的加工方法	126
5. 午餐肉	144
二、冷却与冷冻	149
6. 现代猪肉冷却	151
7. 冷冻和包装对肉、鱼质量的影响	175
8. 冷冻中若干物理因素对未包装半边猪胴体质量的影响	182
三、加工卫生与卫生检验	203
9. 国际肉品卫生和肉品检查	205
10. 屠宰加工卫生	221
11. 屠宰加工对猪肉品质的影响	227
12. 从健康带菌猪分离小肠结肠炎耶尔森氏菌	234
13. 检测肉孢子虫滋养体的快速胃蛋白酶消化技术	240
14. 中华人民共和国的旋毛虫检查	244
四、屠宰场设计	251
15. 猪屠宰场和肉品加工厂的标准设计	253

16. 屠宰场设计的卫生问题	303
17. 欧洲经济共同体认可的肉类加工企业的条件	308
五、经营管理	315
18. 生产经营管理	317
19. 工厂组织	323
20. 屠宰场计划的经济考虑	326
21. 工厂内职工教育与培训	331
22. 肉和副产品的贸易	335